

WINTER MENU

For use between December 1st and March 1st

STATIONARY HORS D'OEUVRES



Harvest Table

A presentation of Artisan Cheeses, Raw & Marinated Vegetables, Assorted Local Fruits, Our Chef's Seasonally Created Salads, Hot & Cold Spreads, Dips, Crackers, and Crisps stands ready as guests arrive and replenished throughout cocktail hour.

PASSED HORS D'OEUVRES



Fresh, handcrafted presentations, hand passed by our friendly staff, and personally selected by our Chef to bring you the very best of the season.
- Subject to availability and may change at the discretion of the chef -

Cheeseburger Sliders

American cheese, dill pickle, chopped onion

Connecticut Grown Mushrooms

sweet Italian sausage stuffing

Sweet Potato Pie Tart*

vanilla whipped cream, candied pecans

Grilled Flatbread

spiced apple compote, caramelized onions
cranberries, melted brie

Shrimp Cocktail*

spicy cocktail sauce, fresh lemon

Sweet Sea Scallops*

applewood smoked bacon

BBQ Pulled Pork Tacos*

apple cider infused BBQ sauce
jicama and sweet potato slaw

Crispy Shrimp

spicy buffalo sauce, fresh celery, bleu cheese

Beef Tenderloin

garlic crostini, horseradish cream

Chicken Satay

honey pecan crusted, maple yogurt sauce

ADD A CULINARY EXPERIENCE!

Smothered Mac & Cheese Bar:

Vermont cheddar mac & cheese loaded to your liking with toppings such as BBQ pulled pork, apple smoked bacon, caramelized onions, Gorgonzola, fried onion straws, and more!
- \$4.95 per guest -

*Indicates Gluten-Free Selections | MP indicates Market Price per guest



Call 860-347-7171



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APPETIZER | FIRST COURSE



- Please select one -

Loaded Baked Potato Chowder*

Vermont chipotle cheddar, fresh leeks
hickory smoked bacon

Butternut Squash Ravioli

sage infused brown butter, spiced pumpkin purée

Garden Vegetable Soup*

roasted garden vegetables, cannellini beans
amber vegetable broth

Cavatelli Bolognese

ricotta pasta dumplings, slow simmered tomatoes
sausage and beef ragu

SALAD | SECOND COURSE



- Please select one -

House Salad*

cucumbers, red onions, carrots, tomatoes
champagne vinaigrette, herbed croutons

Late Harvest Salad*

Lyman Orchards apples, Gorgonzola, candied pecans
dried cranberries, smoked Shiitake "bacon"
Lyman Orchards cider vinaigrette

Winter Salad*

roasted beets, pickled onion, peppered goat cheese, toasted almonds
white balsamic vinaigrette

ENTRÉE | THIRD COURSE



- Please select three -

Chicken Jacqueline*

lemon and scallion marinade, piccata style
caper and herb beurre blanc

Lyman Orchards Chicken

Lyman Orchards apple dressing
cinnamon infused orange-cranberry glaze

Chicken Saltimbocca

fresh sage, Italian prosciutto, aged Provolone
crushed tomatoes

Roasted Pork Loin*

candied walnut crust, spaghetti squash
CT honey pan jus

Char Grilled Filet Mignon* - MP

Rocquefort bleu cheese and candied pecan butter
served medium rare

Eight Hour Braised Short Rib*

sweet onion lager reduction
parsnip purée

Wild Alaskan Fillet of Sole

lump crab and scallop stuffing, wilted spinach
sherry lobster cream

Atlantic Salmon*

CT maple glaze, candied pecans
stewed rainbow chard

Pan Seared Mahi Mahi*

ginger apricot glaze
stewed baby bok choy

Grilled Vegetable Lasagna*

brown rice pasta, fresh tomato and basil marinara
- vegetarian, vegan, gluten-free -

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